



Users Operating Instructions

Before operating this cooker,
please read these instructions carefully



DTC 90 DF
Twin cavity
Dual Fuel Cooker

Introduction

Congratulations on your purchase of this **Delonghi Dual fuel cooker** which has been carefully designed and produced to give you many years of satisfactory use.

Before using this appliance it is essential that the following instructions are carefully read and fully understood.

We would emphasise that the installation section must be fully complied with for your safety to ensure that you obtain the maximum benefits from your appliance.

Important:

This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

IMPORTANT INSTRUCTIONS AND ADVICE FOR THE USE OF ELECTRICAL APPLIANCES

The use of any electrical appliance requires the compliance with some basic rules, namely:

- do not touch the appliance with wet or damp hands (or feet)
- do not use the appliance whilst in bare feet
- do not allow the appliance to be operated by children or unqualified persons without supervision.

The manufacturer cannot be deemed responsible for damages caused by wrong or incorrect use.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



Declaration of CE conformity

- ✓ This cooker has been designed, constructed and marketed in compliance with:
- Safety requirements of EU Directive "Gas" 90/396/EEC;
 - Safety requirements of EU Directive "Low Voltage" 2006/95/EC;
 - Protection requirements of EU Directive "EMC" 89/336/EEC;
 - Requirements of EU Directive 93/68/EEC.



IMPORTANT SAFEGUARDS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged.

In case of doubt, do not use it and consult your supplier or a professionally qualified technician.

Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

- **ATTENTION: please peel plastic cover off both sides and front of the cooker before use.**

- Do not attempt to modify the technical characteristics of the appliance as this may cause danger to users.
- Do not carry out any cleaning or maintenance operations on the appliance without first disconnecting it from the electric power supply.
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it is made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- After use, always ensure that the control knobs are in the off position.
- The appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.
- During and after use of the cooker, certain parts will become very hot. Do not touch hot parts.
- Young children should be supervised to ensure that they do not play with the appliance.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.

- **WARNING**

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

- **Fire risk!** Do not store flammable material in the ovens.
- Make sure that electrical cords connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.

- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the cooker or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or trays. Remove spillages as soon as they occur.
- Do not stand on the cooker or on the open oven door.
- Always stand back from the cooker when opening the oven door to allow steam and hot air to escape before removing the food.
- This appliance is for domestic use only.
- **WARNING: Taking care NOT to lift the cooker by the door handles.**
- **Safe food handling:** leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

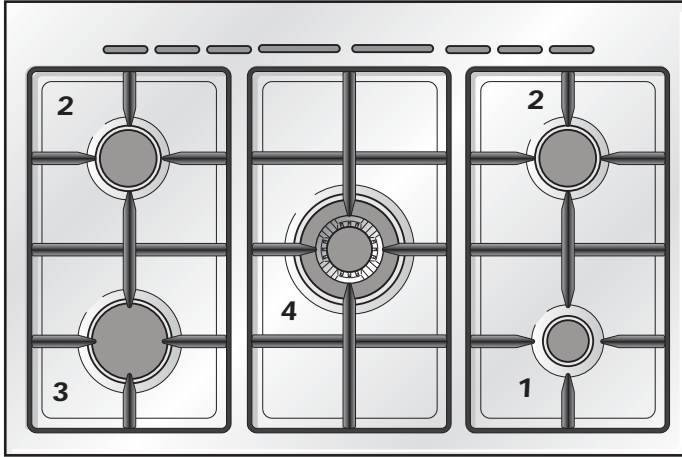


Fig. 1.1

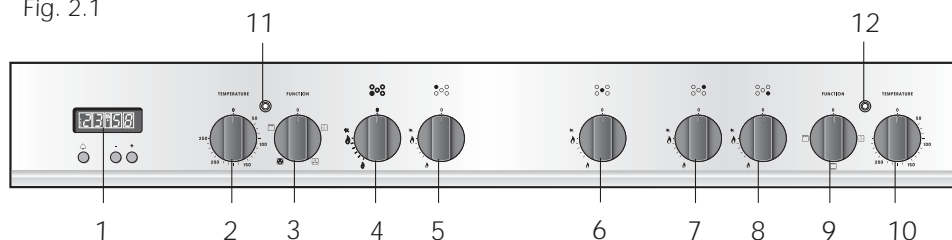
COOKING HOB

1. Auxiliary burner (A)	1,00 kW
2. Semi-rapid burner (SR)	1,75 kW
3. Rapid burner (R)	3,00 kW
4. Triple-ring burner (TR)	3,50 kW

Important Note:

The electric ignition is incorporated in the knobs.

Fig. 2.1



CONTROL PANEL - Controls description

1. Electronic clock/end cooking timer (main left oven only)
2. Fan main oven thermostat knob
3. Fan main oven switch knob
4. Front left burner control knob
5. Rear left burner control knob
6. Central burner control knob
7. Rear right burner control knob
8. Front right burner control knob
9. Conventional oven switch knob
10. Conventional oven thermostat knob

Pilot lamps:

11. Main oven thermostat indicator light
12. Conventional oven thermostat indicator light

Please note: This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill are in use. This fan is to reduce the external temperature of the appliance and cool the internal components.

3

Electronic clock/end cooking timer

(main left oven only)

The electronic programmer is a device with the following functions:

- 24 hours clock with illuminated display
- Timing of oven cooking with automatic switch-off (max. 99 minutes).


ELECTRONIC CLOCK

Upon immediate connection of the oven or after a mains failure, three zeros will flash on the programmer panel.

To set the clock it is necessary to push the  button and then, within 7 seconds, the  or  button until you have set the correct time.

The clock will show zero after a mains failure.

Attention: When the programmer display shows three flashing zeros the oven cannot be switched on.

The oven can be switched on when the symbol  is shown in the display.

SETTING THE FREQUENCY OF THE ALARM SOUND

The selection from 3 possibilities of sound can be made by pressing the  button.

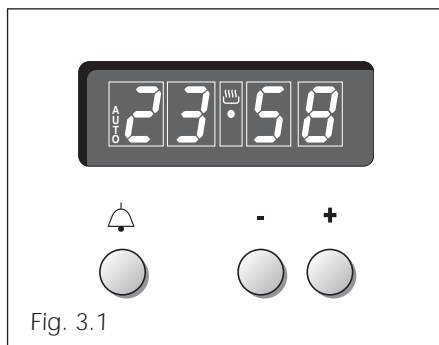


Fig. 3.1

COOKING WITH AUTOMATIC SWITCH-OFF (main left oven only)

The aim of this function is to automatically stop the cooking after a pre programmed time, for a maximum period of 99 minutes.

To set the cooking time, push the \oplus or \ominus button until you obtain the desired time in the display. The symbol **AUTO** will be shown in the display. Then you adjust the oven thermostat knob according to the required temperature. The oven will immediately start to operate and will work for the pre programmed time. The display shows the count down. Clock time can be displayed by pressing the \odot button. Once the time has elapsed, the oven will switch off automatically, the symbol AUTO will go off and an intermittent buzzer, lasting 7 minutes, will start; this can be stopped by pressing the \oplus button.

Important: Before the buzzer is stopped switch off the oven manually.

To cancel the cooking program at any time press the \oplus and \ominus buttons together and release the \oplus button first.

ELECTRONIC ALARM

The programmer can be used as an alarm only for a maximum period of 99 minutes. To set the alarm, push the \oplus or \ominus button until you obtain the desired time in the display. Once the time has elapsed, an intermittent buzzer, lasting 7 minutes, will start; this can be stopped by pressing the \oplus button.

Attention: If the bottom oven is switched on when the buzzer starts, it will be automatically switched off. For it to operate furtherly you have to stop the buzzer by pressing the \oplus button.

HOB BURNERS

Each hob burner is controlled by a separate gas tap operated by a control knob (fig. 4.1) which has 3 positions marked on the control panel, these are:

– Symbol **0** : tap closed (burner off)

– Symbol  : High (maximum)

– Symbol  : Low (minimum)

Push in and turn the knob anti-clockwise to the selected position.

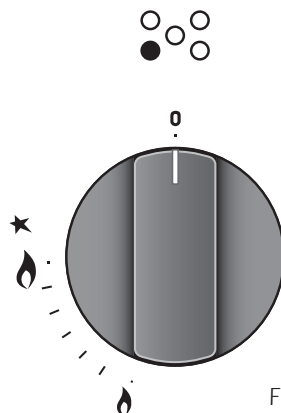


Fig. 4.1



To turn the burner off, fully rotate the knob clockwise to the off position: **0**.

The maximum setting of the control tap is for boiling, the minimum setting is for slow cooking and simmering.


All working positions must be chosen between the maximum and minimum setting, never between the maximum setting and the **"OFF"** position.

Electric ignition

The sparks generated by the electrodes close to the burners will ignite the chosen burner. Whenever the lighting of the burners is difficult due to peculiar conditions of the gas features or supply, it is advised to repeat the ignition with the knob on "minimum" position.

LIGHTING THE BURNERS

To ignite the burner, the following instructions are to be followed:

- 1) Lightly press and turn the knob anti-clockwise, and position the knob indicator to the symbol  printed on the control panel (fig. 4.1).
- 2) Press the knob to operate the electric ignition; or, in the case of a mains failure light the burner with a match or lighted taper.
- 3) Adjust the burner according to the setting required.

CHOICE OF THE BURNER

On the control panel, near each knob, there is a diagram that indicates which burner is controlled by that knob.

Select the burner that is most suitable for the diameter and capacity of the pan to be used.

As an indication, the burners and the pans must be used in the following way:

BURNERS	POT DIAMETER
Auxiliary	12 - 14 cm
Semi-rapid	16 - 24 cm
Rapid	24 - 26 cm
Triple-ring	26 - 28 cm

do not use pans with concave or convex bases

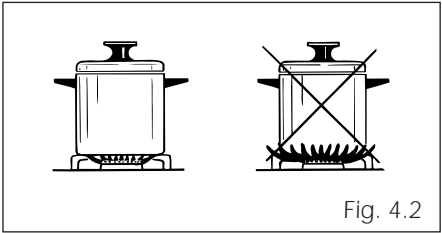


Fig. 4.2

It is important that the base diameter of the pot is at least the same diameter as the burner ring to obtain an efficient heat transfer.

Always position pans centrally over the burners.

Adjust the size of the flame so that it does not lick up the side of the pan.
Position pan handles so that they cannot be accidentally knocked.

Attention: the oven door becomes very hot during operation. Keep children away.



GENERAL FEATURES

The heating and cooking in electrical hot air ovens take place by forced convection.

The two elements which make this process take place are:

- Circular element 2500 W
- Grill element 2000 W

NOTE:

Upon first use, it is advisable to operate the oven at the maximum temperature (thermostat knob on position 250) for 60 minutes in the position  (fan oven) and for another 15 minutes in the position  (thermostat knob on position 200°C), to eliminate possible traces of grease on the heating elements.

WARNING:

The door is hot, use the handle.

ATTENTION - MOST IMPORTANT

Pay special attention not to touch the hot heating element inside the oven cavity.

OPERATING PRINCIPLES

Heating and cooking in the **FAN** oven are obtained in the following ways:

a. by forced convection

A fan sucks in the air contained in the oven muffle, which sends it through the circular heating element and then sends it back through the muffle.

Before the hot air is sucked back again by the fan to repeat the described cycle, it envelops the food in the oven, provoking a complete and rapid cooking.

It is possible to cook several dishes simultaneously.

b. by radiation

The heat is radiated by the infra red grill element.

c. by ventilation

The food is defrosted by using the fan only function without heat.

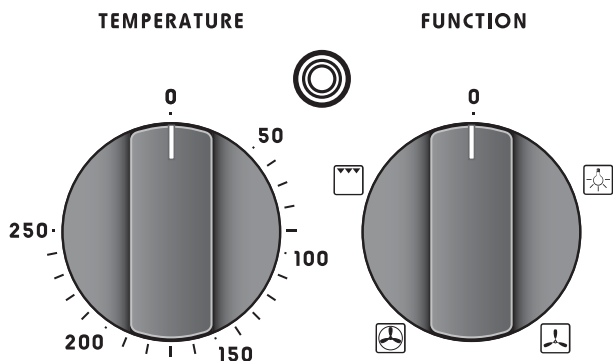


Fig. 5.1

Fig. 5.2

THERMOSTAT KNOB (Fig. 5.1)

This only sets the cooking temperature and does not switch the oven on. Rotate clockwise until the required temperature is reached (from 50 to 250°C).

The light above the temperature selector will illuminate when the oven is switched on and turns off when the oven reaches the correct temperature.

The light will cycle on and off during cooking in line with the oven temperature.

FUNCTION SELECTOR KNOB (Fig. 5.2)

Rotate the knob clockwise to set the oven for one of the following functions.



OVEN LIGHT

By setting the knob to this position, only the oven light comes on. It remains on in all the cooking modes.



DEFROSTING FROZEN FOODS

Only the oven fan comes on. Use with the thermostat knob set to "0" - other positions have no effect. The food is thawed by ventilation without heating.

Recommended for:

Quick thawing of frozen foods; one kg requires approximately 1 hour.

Thawing times vary according to the quantity and type of food to be thawed.



HOT AIR COOKING

The circular element and fan come on. The heat is dispersed by forced convection and the temperature can be regulated to between 50° and 250°C via the thermostat knob. The oven does not require preheating.

Recommended for:

Food which has to be well-cooked outside and soft or rosy inside, for example lasagne, lamb, roast beef, whole fish etc.



GRILLING

The infrared grill element comes on. The heat is dispersed by radiation. Set the thermostat knob to between 50° and 200°C.

Always grill with the oven door closed.

For cooking hints, see the chapter "USE OF THE GRILL".

Recommended for:

Intense grilling, browning, cooking au gratin and toasting etc.

Do not grill for longer than 30 minutes at any one time on full heat (200°C).


Caution: the oven door becomes very hot during operation.

Keep children well out of reach.


COOKING ADVICE

STERILIZATION

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

- Set the switch to position .
 - Set the thermostat knob to position 185 °C and preheat the oven.
 - Fill the dripping pan with hot water.
 - Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135 °C.
- When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

REGENERATION

Set the switch to position  and the thermostat knob to position 150° C. Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes at the highest temperature.

ROASTING

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180° and 200 °C.
- that the cooking time depends on the quantity and the type of foods.

SIMULTANEOUS COOKING OF DIFFERENT FOODS

The **FAN** consents a simultaneous heterogeneous cooking of different foods. Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavors together. This is possible since the fats and vapors are oxidized while passing through the electrical element and therefore are not deposited onto the foods.

The only precaution to follow are:

- The cooking temperatures of the different foods must be as close to as possible, with a maximum difference of 20° - 25 °C.
- The introduction of the different dishes in the oven must be done at different times in relation to the cooking times of each one.

The time and energy saved with this type of cooking is obvious.

USE OF THE GRILL

Preheat the oven for about 5 minutes.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.

The dripping pan should be placed under the rack to catch the cooking juices and fats.

Grilling with the oven door closed.

Do not grill for longer than 30 minutes at any one time on full heat (200°C).

Caution: the oven door becomes very hot during operation.

Keep children well out of reach.



Attention: the oven door becomes very hot during operation. Keep children away.

GENERAL FEATURES

The conventional oven is provided with 3 heating elements which are:

- Bottom element 800 W
- Top element 700 W
- Grill element 1450 W

NOTE:

Upon first use, it is advisable to operate the oven at the maximum temperature (thermostat knob on position 250) for 60 minutes in the position  and for another 15 minutes in the position  (thermostat knob on position 200°C), to eliminate possible traces of grease on the heating elements.

WARNING:

The door is hot, use the handle.

ATTENTION - MOST IMPORTANT

Pay special attention not to touch the hot heating element inside the oven cavity.

OPERATING PRINCIPLES

Heating and cooking in the **CONVENTIONAL** oven are obtained in the following ways:

a. by natural convection

The heat is produced by the upper and lower heating elements.

b. by radiation

The heat is radiated by the infra red grill element.

THERMOSTAT KNOB (Fig. 6.2)

This only sets the cooking temperature and does not switch the oven on. Rotate clockwise until the required temperature is reached (from 50 to 250°C). The light above the temperature selector will illuminate when the oven is switched on and turns off when the oven reaches the correct temperature. The light will cycle on and off during cooking in line with the oven temperature.

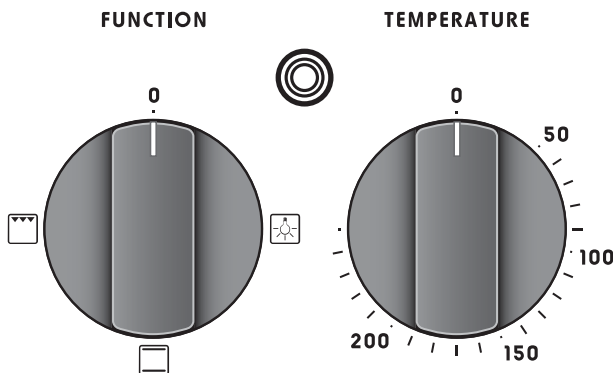


Fig. 6.1

Fig. 6.2

FUNCTION SELECTOR KNOB (Fig. 6.1)

Rotate the knob clockwise to set the oven for one of the following functions.



OVEN LIGHT

By setting the knob to this position, only the oven light comes on. It remains on in all the cooking modes.



TRADITIONAL CONVECTION COOKING

The upper and lower heating elements come on.

The heat is dispersed by natural convection and the temperature must be set to between 50° and 250°C via the thermostat knob. The oven must be preheated before cooking.

Recommended for:

Food that requires the same degree of cooking both inside and out, for example roasts, spare pork ribs, meringues etc.



GRILLING

The infrared grill element comes on. The heat is dispersed by radiation. Set the thermostat knob to between 50° and 200°C.

Always grill with the oven door closed.

For cooking hints, see the chapter "USE OF THE GRILL".

Recommended for:

Intense grilling, browning, cooking au gratin and toasting etc.

Do not grill for longer than 30 minutes at any one time on full heat (200°C).

Caution: the oven door becomes very hot during operation.

Keep children well out of reach.

USE OF THE GRILL

Preheat the oven for about 5 minutes.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.

The dripping pan should be placed under the rack to catch the cooking juices and fats.

Grilling with the oven door closed.

Do not grill for longer than 30 minutes at any one time on full heat (200°C).

Caution: the oven door becomes very hot during operation.

Keep children well out of reach.

Temperature and times given are approximate, as they will vary depending on the quality and amount of food being cooked.

Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary.

APPROX. TEMPERATURE	HEAT OF	TYPE OF DISH TO COOK OVEN
125°C (257°F)	Very cool oven	Meringue, slow cooking foods.
135°C - 140°C (275°F - 285°F)	Cool or slow oven	Milk puddings, very rich fruit cakes, eg., Christmas.
150°C (300°F)	Cool or slow oven	Stews, casseroles, braising, rich fruit cakes, eg., Dundee.
160°C - 170°C (320°F - 338°F)	Warm oven	Biscuits, Low temperature roasting, rich plain cakes eg., Madeira cake.
180°C (356°F)	Moderate oven	Plain cakes, eg., Victoria sandwich, meat pies.
190°C (374°F)	Fairly hot oven	Small cakes, savoury flans, fish.
200°C (392°F)	Hot oven	Plain cakes and buns, swiss rolls, fruit pies. High temp. roasting.
215°C (419°F)	Moderately hot oven	Bread and bread rolls etc., scones, flaky and rough puff pastry, Yorkshire pudding.
225°C (437°F)	Very hot oven	Sausage rolls, mince pies, puff pastry. Browning ready cooked dishes.

Important notes

Installation, and any demonstration, information or adjustments are not included in the warranty.

The cooker must be installed by a qualified person in accordance with the relevant Standards.

In the UK C.O.R.G.I registered installers are authorised to undertake the installation and service work in compliance with the above regulations. All Comet authorised installers are C.O.R.G.I. registered.

Attention

The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

AFTER SALES SERVICE

Should you require to book a service call telephone 0870 5425425.

For product information and advise telephone 0113 2793520



Do's and do not's

- Do always grill **with the ovens door closed**.
- Do read the user instructions carefully before using the cooker for first time.
- Do allow the oven to heat for one and a half hours, before using for the first time, in order to expel any smell from the new oven insulation, without the introduction of food.
- Do clean your oven regularly.
- Do remove spills as soon as they occur.
- Do always use oven gloves when removing food shelves and trays from the ovens.
- Do not allow children near the cooker when in use.
- Do not allow fat or oils to build up in the ovens trays, or oven base.
- Do not place cooking utensils or plates directly onto the oven base.
- Do not grill food containing fat without using the grid.
- Do not cover the grilling grid with aluminium-foil.
- Do not use the oven tray for roasting.
- Do not place hot enamel parts in water. Leave them to cool first.
- Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts (inside the oven and on the oven tray).
- Do not use abrasive cleaners or powders that will scratch the surface of the stainless steel and the enamel.
- Do not attempt to repair the internal workings of your cooker.
- Do remove the protective film before the first use.
- **Fire risk!** Do not store flammable material in the ovens and in the storage compartment.

FOR YOUR SAFETY

The product should only be used for its intended purpose which is for the cooking of domestic foodstuffs.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

GENERAL ADVICE

- When the appliance is not being used, it is advisable to keep the gas tap closed.
- Every now and then check to make sure that the flexible tube that connects the gas line or the gas cylinder to the appliance is in perfect condition and get it replaced if it shows any signs of wearing or damage.
- The periodical lubrication of the gas taps must be done only by specialised personnel.
- If a tap becomes stiff, do not force; contact your local Service Centre.
- **Important:**
the use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.

WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

IMPORTANT:

Before cleaning or carrying out any maintenance disconnect the appliance from the electrical supply and wait for it to cool down.

Attention

The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.

Dry preferably with a microfibre or soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left in contact for too long.

STAINLESS STEEL, ALUMINIUM PARTS AND SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product. Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

GAS TAPS

In the event of operating faults in the gas taps, call the After Sales Service Department.

FLEXIBLE TUBE

From time to time, check the flexible tube connecting the gas supply to the cooker. It must be always in perfect condition; in case of damage arrange for it to be replaced by a C.O.R.G.I. registered installer.

REPLACING THE OVEN LIGHT BULB

Switch the cooker off at the mains. When the oven is cool, unscrew and replace the bulb with another one resistant to high temperatures (300°C), voltage 230 V (50 Hz), E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.

Note: Oven bulb replacement is not covered by your guarantee.